

CONTROLLING OFFICER'S REPLY

FHB(FE)319

(Question Serial No. 6684)

Head: (49) Food and Environmental Hygiene Department

Subhead (No. & title): (-) Not Specified

Programme: (1) Food Safety and Public Health

Controlling Officer: Director of Food and Environmental Hygiene (Miss Vivian LAU)

Director of Bureau: Secretary for Food and Health

Question:

With regard to the seminars/workshops on the Hazard Analysis and Critical Control Point System, please advise on the details, as well as the manpower and expenditure involved.

Asked by: Dr Hon KWOK Ka-ki (Member Question No. 382)

Reply:

The Hazard Analysis and Critical Control Point (HACCP) system is internationally acknowledged as an effective tool for enhancing food safety and reducing the risk of food poisoning. As the Centre for Food Safety (CFS) has been promoting HACCP as an integral part of the overall education and promotion programmes on food safety, there is no separate breakdown on the manpower and expenditure involved. In 2016, CFS plans to organize 33 seminars to promote HACCP. During the seminars, practice guidelines, bulletins and leaflets will be distributed to the food trade and the general public.

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